

ALL DAY MENU

(7-2 weekdays / 7.30-2 weekends)

Goodness toasted muesli, coconut yoghurt, mango, lychee & passionfruit, almond milk GF, DF	\$16.00
Cinnamon sugar French toast, butterscotch, poached rhubarb, raspberry mascarpone	\$19.00
Avocado, slow roasted tomatoes, buffalo mozzarella, basil pesto, rye toast	\$19.00
Marinated feta, artichoke & spinach omelette, chilli jam GF	\$21.00
Poached eggs, Westmere chicken, leek & bacon sausage, green goddess, sautéed shiitake & button mushrooms GF, KETO	\$21.00
Fitness bowl with haloumi, avocado, rocket, beetroot sauerkraut, tahini yoghurt, turmeric nuts, poached egg / add house smoked salmon	\$20.00 / \$27.00
BBQ pulled pork & caramelized onion Croque Monsieur, fried egg, truffle	\$21.00
Kumara rosti, labneh, golden raisins, rocket, poached eggs / add prosciutto	\$19.00 / \$24.00
Beef quesadilla, organic black beans, manchego, sriracha sour cream, guacamole	\$22.00
Braised mince, Parmigiano-Reggiano, sour cream, sourdough / add poached egg	\$21.00 / \$24.00
Eggs on sourdough poached / scrambled	\$10.00 / \$12.00

SIDES

Poached or fried egg \$3.00
Avocado \$4.50 | Haloumi \$5.00
Wilted spinach with green goddess \$6.00
Free range bacon | House smoked salmon \$7.00
Swap toast for GF +\$1.00 | Midnight baker +\$2.00

KIDS MENU

Peanut butter & jelly sourdough \$6.00
Grain soldiers with avocado \$4.00
Boiled egg & grain soldiers \$6.00
Mini scrambled eggs, sourdough \$9.00
Mini French toast, cinnamon sugar, maple \$10.00

ALLPRESS COFFEE

Black \$4.00

White \$4.50

Large \$5.00

Soy, Almond, Coconut +\$0.80

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Turmeric almond milk Latte \$5.50 / Chai \$5.00

Fluffy \$1.00 / Kids hot chocolate \$4.50 / Large hot chocolate \$5.00 / Mocha \$5.50

Iced black \$5.00 / Iced white \$5.50 / Iced chocolate \$5.50

TEAS

English, Earl grey, White peach, Paris, Peppermint,

Chamomile, Citron green, Blackcurrant \$4.50

Lemon, honey, ginger & echinacea \$5.00

FRESH JUICES

Cucumber, apple, spinach, lemon \$8.50

Pineapple, apple, mint \$8.50

Carrot, apple, ginger \$8.50

Lemon, orange, apple \$8.50

SMOOTHIES

Green - Spinach, banana, coconut water, echinacea VEGAN, GF \$9.50

Raw Cacao - Almond milk, chocolate protein, almond butter, banana, psyllium husk VEGAN, GF \$9.50

Blue - Acai, blueberries, coconut water, banana, almond butter VEGAN, GF \$9.50

Turmeric glow - Mango, 'Two Islands' collagen, passionfruit, coconut, banana GF \$11.00

COLD DRINKS

Batchwell Kombucha - Braeburn / Pineapple & ginger \$6.50

Antipodes still 500ml / Sparkling 500ml \$6.00

+ see our drinks cabinet

FOR INFO ON OUR CATERING OR CAKES

See our website www.catroux.co.nz